For this project, you will:

* choose a Francophone dish to prepare
* research your dish—from what country or region of France does it come? When is it eaten? Share anything interesting you find out about the dish.
* prepare the dish at home and document your preparation through photos or video
* prepare a presentation about the dish and your preparation of it (Powerpoint, Prezi, Video, poster) You will present this in FRENCH in the PASSE COMPOSE.
* write a description in the PASSE COMPOSE explaining the preparation that you did with an ingredient list including quantities

Preparation of the dish:

* Make sure to make enough for everyone to try it (our largest class has 20 people)
* You are responsible for bringing serving utensils, plates, napkins, etc.
* If you bring the dish to me in the morning, I can put it in the refrigerator. Make sure to put your name on it. We can also re-heat the dishes in the oven or microwave, if necessary.

\*\*Everyone must choose a different dish, so choose at least three that interest you in case your first choice is taken.

Presentation of the dish:

* The cultural information about the dish can be in English. Include any images that will help the class to visualize the facts you share.
* The presentation of your preparation of the dish must be in French. You will put the information in the PASSE COMPOSE, explaining what you did to prepare the dish.

On the day of your presentation, you will need:

* Your visual aid (if it is digital, please email it to me by the morning of your presentation or bring in a flashdrive)
* Your dish and anything you will need to serve it to the class.
* Your written description of the process in the PASSE COMPOSE
* Your list of ingredients, including quantities

\*\*You will be graded on creativity, grammar and pronunciation (can we understand your French?)

Vocabulaire utile:

D’abord= Puis= Enfin=

ajouter= battre (battu)= casser=

chauffer= couper= couvrir (couvert)=

égoutter= eplucher= essuyer=

faire cuire= faire fondre= mélanger=

laisser reposer= mettre (mis)= préchauffer le four=

remplir= servir= verser=

plats possibles:

FRANCE:

coq au vin crêpes éclairs

crême brûlée cassoulet raclette

fondue quiche ratatouille

salade niçoise boeuf bourgignon bouillabaisse

coquille st. jacques clafouti mousse au chocolat

tarte tatin soupe à l’oignon tartiflette

CANADA (QUEBEC):

Poutine pommes persillade râgout de boulettes

HAITI:

Soup joumou griot blanc manger

MOROCCO:

Tajine couscous

MADAGASCAR:

Romazava

SENEGAL:

Poulet yassa

USA (Louisiana):

Jambalaya

BELGIUM:

gauffres